

Whole Wheat White Pizza

Makes: 48 Servings

48 Servings

Ingredients	Weight	Measure
Olive oil		1 cup
Garlic	6 oz	
Whole oregano, dried		2 Tbsp
Whole wheat pizza dough balls	4-23 oz.	
Washed spinach	4 oz	
Diced mozzarella and provolone blended cheese	2 lb	
Sliced tomatoes	2 lb	
Salad cut artichoke hearts	2 lb	
Sliced black olives	8 oz	
Feta cheese	2 lb	

Directions

1. Ensure that all preparation equipment needed for this recipe is clean and sanitized. Wash hands prior to beginning preparation.
2. Heat oil in a skillet. Add garlic and oregano. Cook until soft. Set aside to cool.
3. Using pizza press, roll out dough to 17 inches. Generously spray a pizza screen with pan spray. Place the crust on the screen.
4. Brush crust with oil mix. Lay spinach flat on crust. Top

with the mozzarella and provolone blend.

5. Top cheese with sliced tomatoes, then artichokes, olives, and Feta cheese.

6. Bake at 450 degrees F for 10-15 minutes. Ensure that the final temperature is 145 degrees F or above. Cut into twelve slices and serve.

7. Maintain temperature at 140 degrees F or greater during holding and service.